



The Cottage IN THE WOOD

HOTEL - RESTAURANT - BAR

DINNER MENU

WHERE TIME IS YOURS

EMBRACE THE GOOD STUFF

PLEASE LET THE TEAM KNOW OF ANY ALLERGIES OR INTOLERANCES. NOT ALL INGREDIENTS OR ALLERGENS ARE LISTED.

*F=FISH / E=EGG / L=LUPIN / MO=MOLLUSCS / S=SOYA / M=MILK / C=CELERY / MU=MUSTARD
G=GLUTEN / P=PEANUTS / SE=SESAME / NU=TREE NUTS / CR=CRUSTACEANS / SU=SULPHUR
DIOXIDE*

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

SAMPLE DINNER MENU

3 COURSES £59 PER PERSON

BREAD G, M

SMOKED COD'S ROE, HUMMUS, SALSA VERDE,
AMPERSAND BUTTER

BEETROOT

SLOW ROASTED BEETROOTS, FORCED YORKSHIRE RHUBARB, GOATS' CHEESE, HAZELNUT
GRANOLA

M, SU, G

PARFAIT

CHICKEN LIVER PARFAIT, APPLE CHUTNEY, PICKLED WALNUT

G, SU, M

CRAB (£6 SUPPLEMENT)

CORNISH CRAB, VERJUS MELON, AVOCADO, DILL, BUTTERMILK DRESSING, CHILLI

CR, E, M, MU, S, SU

PARSNIP

LIGHTLY SPICED PARSNIP VELOUTÉ, VADOUVAN SPICE, PEAR, CORIANDER, COCONUT

M, SU, S, G

PORK

BELLY, FILLET, MORCILLA, GREEN SAUCE, FERMENTED CABBAGE,
WHITE BEAN PUREE, JALAPENO

F, C, GU

COD

PAN ROASTED COD, LEEK, WILD GARLIC, VERMOUTH

F, S, M, C

BEEF (£8 SUPPLEMENT)

FILLET OF BEEF, BLACK GARLIC EMULSION, CELERIAC, MADERIA & TRUFFLE SAUCE

M, SU, C, MU

RISOTTO

RISOTTO OF WILD GARLIC & OLD WINCHESTER CHEESE, LEEK, GREEN SAUCE

M, C, SU

SIDES £5

BUTTERED GREENS CABBAGES, LEEKS, KALES

POTATO ROASTED NEW POTATOES, GARLIC & HERB BUTTER

FRIES GARDEN ROSEMARY SALT

MASH BUTTERED MASH POTATO, CRISPY ONION, CHIVE

SAMPLE DESSERTS

CHOCOLATE

64% CHOCOLATE CREMEUX, PECAN, COFFEE & MALT ICE CREAM, COCOA NIB
M, SU, NU, G, E

BLOOD ORANGE

OLIVE OIL CAKE, BLOOD ORANGE CURD, ALMOND, YOGHURT SORBET
SU, NU, G, E

CHEESE (£5 SUPPLEMENT)

3 BRITISH CHEESES, BISCUITS, GRAPES, CHUTNEY

SAMPLE TASTING MENU

TO BE ENJOYED BY THE WHOLE TABLE

£85 PER PERSON

SNACKS

BREAD

AMPERSAND BUTTER

M, G

BEETROOT

SLOW ROASTED BEETROOTS, FORCED YORKSHIRE RHUBARB, GOATS' CHEESE, HAZELNUT GRANOLA

M, SU, G

CRAB

CORNISH CRAB, VERJUS MELON, AVOCADO, DILL, BUTTERMILK DRESSING

CR, E, M, MU, S, SU

COD

PAN ROASTED COD, LEEK, WILD GARLIC, CRISPY POTATO, VERMOUTH

F, S, M, G, MU, SU

BEEF

ROASTED FILLET OF HEREFORD BEEF, SLOW BRAISED CHEEK, BLACK GARLIC EMULSION, CELERIAC, MADERIA & TRUFFLE SAUCE

M, SU, M, G

CHEESE

COLSTON BASSET BLUE, FRUIT & NUT CAKE, LOCAL HONEY

M, SU, NU, G, E

PANNACOTTA

VANILLA & BUTTERMILK PANNACOTTA, FORCED YORKSHIRE RHUBARB, SORBET, TOASTED MERINGUE

M, SU, NU, G, E

BLOOD ORANGE

OLIVE OIL CAKE, BLOOD ORANGE CURD, ALMOND, YOGHURT SORBET

SU, NU, G, E

CHOCOLATE

64% CHOCOLATE CREMEUX, PECAN, COFFEE & MALT ICE CREAM, COCOA NIB

M, SU, NU, G, E

DESSERT WINES

| GRAPE / REGION | WINE NAME | 75ML | BOTTLE |
|------------------------------------------|-------------------------------------|------|------------|
| MONBAZILLAC, FRANCE | JOUR DE FRUIT 2019 | £8 | £35 37.5CL |
| TOKAJ, HUNGARY | SZAMORODNI, DORGO VINEYARD 2015 | £9.5 | £49 37.5CL |
| BOTRYTIS VIOGNIER, YALUMBA, AUSTRALIA | FSW 8B, YALUMBA 2017 | £9 | £45 37.5CL |
| BANYULS ROUGE RIVESALTES, FRANCE | RIMAGE, VALCROS, DOMAINE CAZES 2020 | £8.5 | £40 37.5CL |

LIQUEUR COFFEES

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|--------------------------------------------------------------|----|
| IRISH - DOUBLE ESPRESSO, DOUBLE CREAM, JAMESON | £9 |
| CALYPSO - DOUBLE ESPRESSO, DOUBLE CREAM, TIA MARIA | £9 |
| FRENCH - DOUBLE ESPRESSO, DOUBLE CREAM, COURVOISIER | £9 |
| JAMAICAN - DOUBLE ESPRESSO, DOUBLE CREAM, RED LEG SPICED RUM | £9 |
| IRISH CREAM - DOUBLE ESPRESSO, DOUBLE CREAM, BAILEYS | £9 |
| ITALIAN - DOUBLE ESPRESSO, DOUBLE CREAM, AMARETTO | £9 |
| GERMAN - DOUBLE ESPRESSO, DOUBLE CREAM, LUXARDO | £9 |

COFFEE & TEA WITH PETIT FOURS £5.5

SERVED WITH WHITE CHOCOLATE FUDGE & FRUIT JELLY

CAFETIERE PER PERSON
ESPRESSO SINGLE/ DOUBLE
AMERICANO
LATTE/ FLAT WHITE / CAPPUCINO
MOCHA/ HOT CHOCOLATE

ASSAM
BREAKFAST BLEND
CAMOMILE
DARJEELING
EARL GREY
DECAFFEINATED

RED BERRY
JASMINE
LAPSANG SOUCHONG
PEPPERMINT
ROOIBOS